

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO CAC 2 (2011) (English): Guidelines on
Nutritional Labelling



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يئة الاتفوي يهل سلى الاتعبون لذول الخليج العزبية GCC STANDARDIZATION ORGANIZATION (GSO)

مش زوع نهب ئي

GSO 5/FDS/.....:2011 (E)

بش بلبتي الين بتل تغذية على الطبق ة) CAC/GL 2:2010، م عدل
Guidelines on nutritional labeling (CAC/GL 2:2010, MOD)

إعذاد
راه جلق فُت ل خ هيج نق طبع الخ ج ب ثلن غ ط ل نوطرس اع

ه زان هق تي شش وع نى افيت قسرت خه جت هج ص عى بذاء ارش أي وان هظ ب ثش أه ب، زن لئف إه ب عوضت
نخ غش ورنج دُم، ولا جرنش جى إه ب لئى افيت قسرت خه جت إلب عذ الخج دهب يي ج هس إلسة ان هت.

سقى اخص فاند ون: 67.40.00

**Guidelines on nutritional
labeling**

إرشادات ملصقات الأغذية على الطبق

Date of approval:
Legal status:

تاريخ الاعتماد:
صفة الإصدار:

تقديم

هذه المواصفة القياسية الخليجية هي منقولة من المواصفة القياسية الدولية رقم 2:2010 GL/CAC "إرشادات لتسمية الأغذية" الصادرة عن اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO). وهي معدة من قبل اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO) بالتعاون مع اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO).

وقد تم تبني هذه المواصفة القياسية الخليجية من قبل اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO) في اجتماعها رقم 5 في 15 كانون الأول/يناير 2011. وقد تم تبني هذه المواصفة القياسية الخليجية من قبل اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO) في اجتماعها رقم 5 في 15 كانون الأول/يناير 2011. وقد تم تبني هذه المواصفة القياسية الخليجية من قبل اللجنة الفنية للغذاء والأغذية التابعة للمنظمة العالمية للمواصفات القياسية (ISO) في اجتماعها رقم 5 في 15 كانون الأول/يناير 2011.

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• ح ع ذ م ا ن ذ 1/1/4 و ح ف ا ن ذ 2/1/4.

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Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No.5: " Gulf technical committee for Food & Agricultural standards " has adopted the International Standard No. : CAC/GL 2:2010 "Guidelines on nutritional labeling" issued by (Codex Alimentarius) and has been translated to Arabic language. The Draft Standard has been prepared by (Kingdom of Bahrain)

This standard has been approved as Gulf Technical Regulation with some technical modifications as follows:

- The addition of complementary references section.
- The modification of clause 4/1/1 and deletion of clause 4/1/2.
- The addition of clauses 4/2/1/5, 4/4/8 & 4/4/9.
- The addition of Energy, Vitamin E, Potassium & Sodium to the list of Nutrient Reference Values in clause 4/4.

by GSO Board of Directors in its meeting No..../..... held on / / H , / / G

Guidelines on nutritional labeling

1 Scope:

- 1/1 These guidelines recommend procedures for the nutrition labelling of foods.
- 1/2 These guidelines apply to the nutrition labelling of all foods. For foods for special dietary uses, more detailed provisions may be developed.

2 Complimentary references:

- 2/1 GSO 9 “Labeling of prepackaged food stuffs”

3 Definitions:

3/1 Nutrition labelling is a description intended to inform the consumer of nutritional properties of a food. Nutrition labelling consists of two components:

- 3/1/1 nutrient declaration;
- 3/1/2 supplementary nutrition information.

3/3 Nutrient declaration means a standardized statement or listing of the nutrient content of a food.

3/4 Nutrition claim means any representation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals. The following do not constitute nutrition claims:

- 3/4/1 the mention of substances in the list of ingredients;
- 3/4/2 the mention of nutrients as a mandatory part of nutrition labelling;
- 3/4/3 quantitative or qualitative declaration of certain nutrients or ingredients on the label if required by national legislation.

3/5 Nutrient means any substance normally consumed as a constituent of food:

- 3/5/1 which provides energy; or
- 3/5/2 which is needed for growth, development and maintenance of life; or
- 3/5/3 a deficit of which will cause characteristic bio-chemical or physiological changes to occur.

3/6 Sugars means all mono-saccharides and di-saccharides present in food.

3/7 Dietary fibre means carbohydrate polymers^I with ten or more monomeric units^{II}, which are not hydrolysed by the endogenous enzymes in the small intestine of humans and belong to the following categories:

- Edible carbohydrate polymers naturally occurring in the food as consumed,
- carbohydrate polymers, which have been obtained from food raw material by physical, enzymatic or chemical means and which have been shown to have a physiological effect of benefit to health as demonstrated by generally accepted scientific evidence to competent authorities,
- synthetic carbohydrate polymers which have been shown to have a physiological effect of benefit to health as demonstrated by generally accepted scientific evidence to competent authorities

3/8 Polyunsaturated fatty acids means fatty acids with cis-cis methylene interrupted double bonds.

3/9 Trans Fatty Acids: all the geometrical isomers of monounsaturated and polyunsaturated fatty acids having non-conjugated, interrupted by at least one methylene group, carbon-carbon double bonds in the trans configuration.

4 Nutrient declaration:

4/1 Application of nutrient declaration

4/1/1 Nutrient declaration should be mandatory for all prepackaged food products except for raw products such as fresh fruits, vegetables and fish.

4/2 Listing of nutrients

4/2/1 Where nutrient declaration is applied, the declaration of the following should be mandatory:

4/2/1/1 Energy value; and

^I When derived from a plant origin, dietary fibre may include fractions of lignin and/or other compounds associated with polysaccharides in the plant cell walls. These compounds also may be measured by certain analytical method(s) for dietary fibre. However, such compounds are not included in the definition of dietary fibre if extracted and re-introduced into a food.

^{II} Decision on whether to include carbohydrates from 3 to 9 monomeric units should be left to national authorities.

4/2/1/2 The amounts of protein, available carbohydrate (i.e., carbohydrate excluding dietary fibre) and fat; and

4/2/1/3 The amount of any other nutrient for which a nutrition or health claim is made; and

4/2/1/4 The amount of any other nutrient considered to be relevant for maintaining a good nutritional status, as required by national legislation or national dietary guidelines.

4/2/1/5 The amount of sodium or food salt.

4/2/2 When a voluntary declaration of specific nutrient, in addition to those listed in section 4/2/1, is applied, national legislation may require the mandatory declaration of the amount of any other nutrients considered relevant for maintaining a good nutritional status.

4/2/3 Where a specific nutrition or health claim is applied, then the declaration of the amount of any other nutrient considered relevant for maintaining a good nutritional status as required by national legislation or national dietary guidelines should be mandatory.

4/2/4 Where a claim is made regarding the amount and/or the type of carbohydrate, the amount of total sugars should be listed in addition to the requirements in Section 4/2/1. The amounts of starch and/or other carbohydrate constituent(s) may also be listed. Where a claim is made regarding the dietary fibre content, the amount of dietary fibre should be declared.

4/2/5 Where a claim is made regarding the amount and/or type of fatty acids or the amount of cholesterol, the amounts of saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids and cholesterol should be declared, and the amount of trans fatty acid may be required according to national legislation, in addition to the requirements of Section 4/2/1 and in accordance with Section 4/4/7.

4/2/6 In addition to the mandatory declaration under 4/2/1, 4/2/3 and 4/2/4 vitamins and minerals may be listed in accordance with the following criteria:

4/2/6/1 Only vitamins and minerals for which recommended intakes have been established and/or which are of nutritional importance in the country concerned should also be declared.

4/2/6/2 When nutrient declaration is applied, vitamins and minerals which are present in amounts less than 5% of the Nutrient Reference Value or of the

officially recognized guidelines of the competent authority per 100 g or 100 ml or per serving as quantified on the label should not be declared.

4/2/7 In the case where a product is subject to labelling requirements of a Gulf standard, the provisions for nutrient declaration set out in that standard should take precedence over but not conflict with the provisions of Sections 4/2/1 to 4/2/6 of these Guidelines.

4/3 Calculation of nutrients

4/3/1 Calculation of energy

The amount of energy to be listed should be calculated by using the following conversion factors:

Carbohydrates	4 kcal/g – 17 kJ
Protein	4 kcal/g – 17 kJ
Fat	9 kcal/g – 37 kJ
Alcohol (Ethanol)	7 kcal/g – 29 kJ
Organic acid	3 kcal/g – 13 kJ

4/3/2 Calculation of protein

The amount of protein to be listed should be calculated using the formula:

$$\text{Protein} = \text{Total Kjeldahl Nitrogen} \times 6.25$$

unless a different factor is given in a Gulf standard or in the method of analysis for that food.

4/4 Presentation of nutrient content

4/4/1 The declaration of nutrient content should be numerical. However, the use of additional means of presentation should not be excluded.

4/4/2 Information on energy value should be expressed in kJ and kcal per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

4/4/3 Information on the amounts of protein, carbohydrate and fat in the food should be expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

4/4/4 Numerical information on vitamins and minerals should be expressed in metric units and/or as a percentage of the Nutrient Reference Value per 100 g or per 100 ml or per package if the package contains only a single portion. In addition, this information may be given per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated.

In addition, information on protein may also be expressed as percentages of the Nutrient Reference Value.

The following Nutrient Reference Values should be used for labeling purposes in the interests of international standardization and harmonization:

Protein	(g)	50
Vitamin A	(µg)	800 ^{III}
Vitamin D	(µg)	5 ^{IV}
Vitamin C	(mg)	60
Thiamin	(mg)	1.4
Riboflavin	(mg)	1.6
Niacin	(mg)	18 ^{VI}
Vitamin B ₆	(mg)	2
Folic acid	(µg)	200
Vitamin B ₁₂	(µg)	1
Calcium	(mg)	800
Magnesium	(mg)	300
Iron	(mg)	14
Zinc	(mg)	15

^{III} For the declaration of β-carotene (provitamin A) the following conversion factor should be used: 1 µg retinol = 6 µg β-carotene

^{IV} Nutrient Reference Values for Vitamin D, Niacin and Iodine may not be applicable for countries where national nutrition policies or local conditions provide sufficient allowance to ensure that individual requirements are satisfied.

Iodine	(µg)	150 ^{VI}
Potassium	(mg)	3500
Sodium	(mg)	1600
Vitamin E	(mg)	>4 (Male) >3 (Female)
Energy	(Kcal)	2550 (Male) 1940 (Female)
Copper	Value to be established	
Selenium	Value to be established	

4/4/5 In countries where serving sizes are normally used, the information required by Sections 4/4/2, 4/4/3 and 4/4/4 may be given per serving only as quantified on the label or per portion provided that the number of portions contained in the package is stated.

4/4/6 The presence of available carbohydrates should be declared on the label as "carbohydrates". Where the type of carbohydrate is declared, this declaration should follow immediately the declaration of the total carbohydrate content in the following format:

"Carbohydrate ... g, of which sugars ... g".
This may be followed by the following: "x" ...g

where "x" represents the specific name of any other carbohydrate constituent.

4/4/7 Where the amount and/or type of fatty acids or the amount of cholesterol is declared, this declaration should follow immediately the declaration of the total fat in accordance with Section 4/4/3.

The following format should be used:

Total Fat	...	g
	saturated fatty acids	g
of which	trans fatty acids	g
	monounsaturated fatty acids	g
	polyunsaturated fatty acids	g
Cholesterol	...	mg

4/4/8 Number of calorie conversion for each of the macronutrients (carbohydrates, protein & fat) in the last bottom of the nutrition labels as an optional addition. (Fat 9g, Carbohydrate 4g, Protein 4g)

4/4/9 Calculate the percent daily value (%DV) for the appropriate nutrients (Macro & Micronutrients of the product) which is based on a 2000 calorie diet for a normal person. In addition to the statement (Percent daily values are based on a 2,000 calorie diet).

4/5 Tolerances and compliance

4/5/1 Tolerance limits should be set in relation to public health concerns, shelf-life, accuracy of analysis, processing variability and inherent lability and variability of the nutrient in the product, and, according to whether the nutrient has been added or is naturally occurring in the product.

4/5/2 The values used in nutrient declaration should be weighted average values derived from data specifically obtained from analyses of products which are representative of the product being labeled.

4/5/3 In those cases where a product is subject to a Gulf standard, requirements for tolerances for nutrient declaration established by the standard should take precedence over these guidelines.

5 Principles and criteria for legibility of nutrition labelling:

5/1 General principles

In the case of nutrition labelling whether applied on a mandatory or voluntary basis, the principles of Sections 7/1/1, 7/1/2, 7/1/3 and 7/2 of the standard mentioned in clause 2/1 should be applied. Sections 7/1/1, 7/1/2 and 7/1/3 should be applied to any supplementary nutrition labels.

5/2 Specific features of presentation

5/2/1 These recommendations related to specific features of presentation are intended to enhance the legibility of nutrition labeling. However, competent authorities may determine any additional means of presentation of nutrition information taking into account approaches and practical issues at the national level and based on the needs of their consumers.

5/2/2 Format – Nutrient content should be declared in a numerical, tabular format. Where there is insufficient space for a tabular format, nutrient declaration may be presented in a linear format.

5/2/3 Nutrients should be declared in a specific order developed by competent authorities and should be consistent across food products.

5/2/4 Font – The font type, style and a minimum font size as well as the use of upper and lower case letters should be considered by competent authorities to ensure legibility of nutrition labeling.

5/2/5 Contrast – A significant contrast should be maintained between the text and background so that the nutrition information is clearly legible.

5/2/6 Numerical Presentation – The numerical presentation of nutrient content should be in accordance with the provisions of Section 4/4.

6 Supplementary nutrition information:

6/1 Supplementary nutrition information is intended to increase the consumer's understanding of the nutritional value of their food and to assist in interpreting the nutrient declaration. There are a number of ways of presenting such information that may be suitable for use on food labels.

6/2 The use of supplementary nutrition information on food labels should be optional and should only be given in addition to, and not in place of, the nutrient declaration, except for target populations who have a high illiteracy rate and/or comparatively little knowledge of nutrition. For these, food group symbols or other pictorial or colour presentations may be used without the nutrient declaration.

6/3 Supplementary nutrition information on labels should be accompanied by consumer education programmes to increase consumer understanding and use of the information.

Reference:

- CAC/GL 2:2010 Guidelines on nutrition labelling.
- FDA: Food Labeling Guide September 1994; October 2009.